

67-68
BLACK
HAWKS

Wednesday's Luncheon

Appetizers

Cold Alaska King Crab, Garni	2.35	Fresh Fruit Supreme	1.00
Louisiana Shrimp Cocktail	2.25	Melon in Season with Prosciutto	1.75
Smoked Salmon, Garni	2.00	Half Grapefruit Mapleine50
Iced Celery Hearts60	Rolls Maps on Cakeslaw, Sour Cream	1.15
Chilled Juices40	Ripe or Green Olives60
Beef Salad Royal York	1.50		

Soups

French Onion Soup au Grotin90	Deep Sea Green Turtle Amantillada	1.25
Chilled Vichyssoise60	Canadian Pea Soup-Habitant75
Consomme Hot or Jellied60	Cream of Tomato60

Chef's Specials of the Day

SOUP DU JOUR — Fresh Vegetable Fermiere .60

ROYAL YORK BUFFET HOT DISH — Curried Pacific Shrimps, Rice, Chutney 3.90

Broiled Ox-tails, Paysanne 2.70 |

* BAKED FILLET of BOSTON SOLE DUGLERE	2.90
* BROILED HALIBUT STEAK MIRABEAU	2.90
* SPANISH OMELETTE	2.75
* BROILED SAUSAGE CAKES with Mashed Potatoes, Gastronome	3.00
* SIRLOIN STEAK SANDWICH on Toasted French Bread, Tomato, Pickles, French Fried Potatoes, Gravy	4.05
* ROAST PRIME RIBS of BEEF au JUS	2.90
* BROILED MUSHROOMS on Toast with Bacon	2.25
* (Preparation time 15 minutes)	

VEGETABLES: Golden Wax Beans au Beurre — Stewed Tomatoes Provencole
POTATOES: Creamy Mashed, Boiled or Home-fried

Above Orders served with Crusty Roll and Butter, Tea, Coffee or Milk

Salads

HALF ST. ANDREW'S LOBSTER, Old-Fashioned with Creole Salad	3.75
FRESH TAMPICO SHRIMP SALAD	4.50
CHEF'S SALAD PLATE garnished with Ham, Tongue, Swiss Cheese, served with French or 1000 Island Dressing	2.05
ROYAL YORK FRUIT SALAD PLATE with choice of Creamy Cottage Cheese or Sherbet, Strawberry Dressing	1.95
BEEF SALAD PLATE with Tomato, Egg Slices and Dill Pickles	3.00

Desserts

Apple Pie a la Mode60	Black Diamond Cheese80
Cocanut Meringue Pie55	Brie Cheese95
Apricot Pudding with Cherries45	Camembert Cheese95
Stewed Apricots35	Canadian Cheddar Cheese80
Chocolate Mint Ice Cream or Lime Sherbet55	Danish Blue Cheese95
French Pastry (2)60	Edam Cheese95
Rum Parfait	1.40	Swiss Cheese80

Tea .50 — Coffee with Cream .50 — Milk .30
Crusty Roll and Butter .30

10% Ontario Sales Tax added to all checks over \$ 2.50

THE
ROYAL YORK
TORONTO CANADA

3

The Orient Express

Aperitifs

Based on 2.5 oz. (1 oz.)

Champagne Cocktail	4.00
Dubonnet	2.50
Harvey's Bristol Cream	2.75
(2 oz.)	2.75
Sherry, Dry Sack (2 oz.)	2.75
Lillet Blanc (3 oz.)	2.50
Sweet Vermouth	2.50
Americano - Campari, Sweet	3.50
Vermouth & Soda	3.50

Cocktails

Black Russian	3.50
Bloody Mary	2.50
Brown Cow	2.50
Collins	2.50
Daiquiri	2.50
Gimlet	2.50
Mai Tai	3.50
Manhattan	3.00
Martini	3.00
Pina Colada	3.50
Plaster Punch	3.50
Rusty Nail	3.50
Screw Driver	2.50
Stings	3.50
Sours	2.50
Stinger	3.50
Tequila Sunrise	2.50
Wallbanger	3.50
Zombie	4.95

Liqueurs

Based on 2.5 oz. (1 oz.)

Benedictine	3.00
B & B	3.50
Bailey's Irish Cream	2.75
Cointreau	2.50
Grambuie	3.00
Grand Marnier	3.50
Crème de Menthe	2.50
Kahlua	2.50
Irish Mist	2.75
Peter Heering	2.50
Tia Maria	2.75

Scotch, Rye, Bourbon, Gin, Vodka & Rum

Cutty Sark	2.75
Johnnie Walker Red	2.75
Canadian Club	2.75
Old Grand-Dad Bourbon	2.75
Tanqueray Gin	2.75
Beefeater Gin	2.75
Captain Morgan Rum	2.75
Ron Bacardi Rum	2.75
Smirnoff Vodka	2.75
Alberta Vodka	2.75
Ballantine 12 Years	3.00
Johnnie Walker Black	3.00
Chivas Regal	3.00
Hoig & Haig Pinch	3.00
Crown Royal	3.00

Cognac

750 ml. Bottle

Courvoisier V.S.O.P.	3.50	65.00
Hennessy V.S.O.P.	3.50	65.00
Remy Martin V.S.O.P.	3.50	65.00
Courvoisier Napoleon	5.00	100.00
Hennessy X.O.	6.00	120.00
Hennessy Paradis	15.00	300.00

Champagnes & Sparkling Wines

291 Freixenet, Cordon Negro, Brut	15.00
292 Penhard Lila Imperial	18.00
293 Asti Spumanti, Martini & Rossi	22.00
294 Mumm's Extra Dry	42.00
295 Mumm's "Cordon Rouge"	48.00
296 Moët & Chandon Brut	48.00
297 Moët & Chandon "Cuvée de Réserve" 1975	100.00

Prices do not include Ontario Sales Tax

The Orient Express

White Wines (Imported)

201 Sauer Bolla	750 ml.	12.00
202 Mouton-Cadet, Bordeaux Blanc		14.00
203 Chateau Bonnet, Entre-Deux-Mers	1981	14.00
204 Blanc Chavannes, Bourgogne Chardonnay		16.00
205 Chardonnay L'a Tour, Bourgogne	1979	20.00
206 Chablis, Moreau		20.00
207 Chablis, Giffelin	1980	33.00
208 Pouilly-Fuissé, Pouchard Père et Fils	1980	32.00
209 Chablis Grand Cru, "Grenouilles" (Montland)	1979	42.00
210 Mierstener Spiegelberg, Kabinett		15.00
211 Bernkasteler, Kurhesslan, Riesling (Moselle)		15.00
212 Riesporter, Michelberg, (Moselle)	1981	16.00
213 Rudesheimer Rosengarten, Spätlese	1979	18.00
214 Krieger, Jüngfer, Grüner Veltliner Spätlese (750 ml.)		15.00
215 Serringer Schloss Saarfeiler Schlossberg		32.00
Aasle C. Vermeire, Mosiphen	1976	32.00
216 Liebfraumich, Blue Nun, Sichel		14.00
217 Gewürztraminer, Dönn and Tram (Alsace)		19.00

Rose Wines (Imported)

241 Matens	12.00
242 Monnessin, Côtes-du-Rhône	13.00

Red Wines (Imported)

251	Domaine de La Tour, Rhône	13.00
252	Mouton-Cadet, Rothschild, Bordeaux	16.00
253	Saint Emilion, Bordeaux	18.00
254	Château Puyfrenoy, Bordeaux Supérieur	1979 19.00
255	Château Roudier (Montagne-St. Eustache)	1978 30.00
256	Château La Tour, Haut Vignoble (St. Estephe)	1975 42.00
257	Beaujolais, Supérieur, Bouchard Aîné et Fils	17.00
258	Chateaufort-da-Pape, Monmessin	22.00
259	Côte de Beaune-Villages, J. Prouhin	1979 35.00
260	Amarone Classico, Valpolicella	1975 18.00

White House Wines

	750 ml. (16 oz.)	1.5 litre	3 litre
Canadian, Medium-Dry	2.50	6.00	11.00
French, Dry	3.00	7.00	13.00

Red House Wines

French, Dry	3.00	7.00	13.00
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Beers & Ale

Canadian	1.70
Imported	2.50

Prices do not include Ontario Sales Tax

Non-Alcoholic Beverages

Coffee	.75
Milk	.75
Soft Drinks	.75



RESTAURANT
AND DINING LOUNGE

東成大酒樓

188 PITT STREET WEST, WINDSOR, ONT.
TELEPHONE 258-8100

Appetizers

1	雪兆白肉	Slices of Cold Pork with Garlic and Soybeans (Szechuan)	2.95
2	豉椒焗牛	Escargot in Black Bean and Garlic Sauce (Szechuan)	3.95
3	芝麻蝦餅	Deep-Fried Minced Shrimp on Toast coated with Sesame (Szechuan)	3.95
4	什錦冷盤	Assorted Cold Cuts (for Two) (Peking)	6.50
5	鮮雞	Cold Chicken prepared with Wine (Peking)	2.95
6	雞絲拌海蜆	Cold Shredded Chicken with Sliced Jelly Fish (Peking)	2.50
7	百花龍鳳卷	Sliced Egg Rolls stuffed with Shrimp and Ham (Peking)	2.95
8	春卷	Spring Rolls (2) (Canton)	1.50
9	五柳炸雲吞	Deep-Fried Wantons (Canton)	2.50
10	百花釀蟹鉗	Deep-Fried Crab Claw stuffed with Minced Shrimp (Canton)	2.95
11	錦繡炸蝦丸	Deep-Fried Shrimp Balls (Canton)	3.50
12	辣椒焗蜆	Fresh Mussels in Black Bean and Garlic Sauce (Canton)	3.50
13	酥炸鮮魷	Deep-Fried Sliced Cuttle Fish (Canton)	2.95
14	蜜汁叉燒排骨	Bar-B-Q Pork and Bar-B-Q Spare Ribs (Canton)	2.50
15	日本魚生	Sashimi - Tender-raw Seafood served with Wasabi Mustard (Japan)	5.75
16	日本燻三文魚	Shake Kanesai - Japanese Smoked Salmon (Japan)	5.00
17	日本焗大蝦	Ebi-Grilled Jumbo Shrimps served with Japanese Sauce (Japan)	4.95
18	潮州鹽水鴨	Sliced Steamed Goose or Duckling served cold with Chopped Garlic in Vinegar (Chia Chow) (for Two)	6.95
19	串燒台灣蝦	Bar-B-Q Shrimps on Bamboo Skewers (Taiwan)	4.00
20	分亨雞絲同春	Char-Broiled Skewers of Beef, Chicken and Pork served with Hot Sauce (Singapore)	4.50

Soups

21	酸辣湯	Sour and Peppery Soup with Shredded Meat, Vegetables and Bean Curd (for Two) (Szechuan)	4.95
22	榨菜肉片湯	Clear Soup with Shredded Pork and Pickled Vegetable (for Two)	4.95
23	七彩鴨絲羹	Shredded Duck Soup with Mushrooms and Bamboo Shoots (for Two) (Peking)	5.50
24	北菇海參湯	Seafood Soup and Mushrooms (for Two) (Peking)	5.50
25	什錦水餃湯	Diced Winter Melon with Assorted Meat Soup (for Two) (Peking)	5.50
26	竹筴雲吞湯	Wantan Soup (Canton)	2.50
27	西湖牛肉羹	Minced Beef and Egg White Soup (for Two) (Canton)	5.50
28	金蒜碎仔翅	Shark's Fin Soup with Shredded Chicken (Canton)	6.95
29	雞絲燻肚羹	Shredded Chicken & Dried Scallop Soup (for Two) (Canton)	6.50
30	鮑魚豆腐湯	Shrimp Ball Clear Soup with Bean Curd (Taiwan)	2.95
31	鮑魚雞羹	Shredded Abalone, Chicken, Pork and Ham Soup (Shanghai) (for Two)	6.95

Pasta

32	蔥油餅	Green Onion Pancakes (Shanghai)	1.95
33	同餛飩	Pan-Fried Dumplings with Minced Pork Filling (Peking)	2.50
34	炸醬麵	Steamed Broad Ribs (Peking)	1.50
35	蔥油餅	Pan-Fried Rice Vermicelli with Diced Shrimp and Shredded Meat, Spice (Singapore)	7.50
36	蟹肉雲耳羹	Braised Noodles with Crab Meat Sauce (Canton)	9.50
37	東坡肉	Orient Express Fried Chinese Noodles (Canton)	9.50
38	東坡肉	Orient Express Fried Rice (Young Chow)	5.95
39	東坡肉	Orient Express Chinese Noodles in Soup (Young Chow)	9.50
40	白飯	Steamed Rice (No Charge with Meal)	1.00

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From CANTON and HONG KONG

Main Dishes

41	豉椒牛柳	Sautéed Beef Tenderloin Flambé served in Sizzling Platter	10.95
42	蜜糖雞翅	Sweet and Sour Sliced Chicken in Pineapple	8.50
43	蜜糖鴨肉	Sweet and Sour Pork in Pineapple	8.50
44	鴻運炸子雞	Deep-Fried Crispy-Skin Chicken	9.95
45	生薑炆鵪鶉	Stir-Fried Minced Quail and Bamboo Shoots served with Fresh Lettuce Leaves	9.95
46	西檸豉雞	Pan-Fried Lemon Chicken	8.95
47	金華玉樹雞	Boneless Chicken Steamed with Ham & Vegetable	9.95
48	雀巢龍鳳球	Stir-Fried Sliced Chicken and Shrimps served in Deep-Fried Taro Basket	9.95
49	雀巢泡子雞	Stir-Fried Assorted Seafood served in Deep-Fried Taro Basket	10.95
50	百花釀北菇	Mushrooms Stuffed with Minced Shrimp	9.95
51	豆汁石斑塊	Deep-Fried Sliced Grouper in Crabmeat Sauce	8.95
52	五柳炸春卷	Deep-Fried Whole Pickled in Sweet & Sour Sauce	14.95
53	清蒸游水魚	Steamed Whole Pickerel with Black Bean	13.95
54	豉汁或炆魚	Stir-Fried Live Lobster with Black Bean Sauce or with Ginger and Green Onion	16.95
55	酥炸生蠔	Deep-Fried Oysters	8.95
56	明爐琵琶鴨	Crispy Barbecued Duckling	11.95
57	八珍火鴨	Braised Duckling with Assorted Meat	11.95
58	嘉善海蜆鴨	Crispy Duckling stuffed with Taro	11.95
59	百花釀豆腐	Sautéed Bean Curd stuffed with Minced Shrimps	7.50
60	豉椒豉汁蝦球	Sautéed Shrimp in Black Bean Sauce served in Sizzling Platter	12.95
61	紅燒蝦球	Sweet and Sour Shrimp in Pineapple	11.95
62	乾煎蝦球	Pan-Fried Shrimps in Shell with Garlic	13.95
63	糖醋蝦球	Stir-Fried Shrimp and Cashew with Vegetables	9.50
64	雀巢雞球	Stir-Fried Mixed Vegetables served in Deep-Fried Taro Basket	6.95
65	字豆雞球	Stir-Fried Shrimps with Fresh Snow Peapods	9.95
66	炒時蔬	Sautéed Seasonal Assorted Chinese Vegetable	4.95
67	翡翠炒時蔬	Stir-Fried Scallops served in Deep-Fried Taro Basket	11.95
68	香滑芙蓉蝦	Shrimp Egg Foo Yung	7.95
69	滑溜龍利球	Stir-Fried Filet of Dover Sole	17.95
70	巧手龍蝦卷	Stir-Fried Fish Rolls with Vegetable	17.95
71	意式龍蝦	Shrimp Balls with Bird's Nest in Crab Meat Sauce	13.95
72	珊瑚蝦球	Pan-Fried Fresh Oysters in Crab Meat Sauce	9.95
73	菜花雞柳	Stir-Fried Sliced Chicken with Cantaloupe	8.95
74	豉椒牛柳	Stir-Fried Beef Tenderloin in Black Bean Sauce	10.50
75	香滑牛柳	Stir-Fried Beef Tenderloin with Fresh Green Pepper	8.50
76	明爐火鴨	Stir-Fried Filet of Grouper with Fresh Vegetable	8.50
77	又燒雞球	Stir-Fried Bar-B-Q Pork with Fresh Beansprouts	6.50

From SZECHUAN

Main Dishes

78	官燒雞丁	Sautéed Diced Chicken in Chilled Bean Paste	8.95
79	官燒雞丁	Stir-Fried Diced Shrimp in Chili Sauce	9.95
80	財源豆腐	Sautéed Bean Curd in Chilled Minced Pork Sauce	6.95
81	魚香牛柳球	Stir-Fried Shredded Beef Tenderloin in Spicy Sauce	8.50
82	豉汁蝦球	Sautéed Shrimps and Crispy Rice in Tomato Sauce	9.50

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From PEKING

Peking Duck

It is one of the most sophisticated arts of Chinese cooking, usually prepared to serve from four to eight people. The most prized part is the crisp skin which is served with thin pancakes, green onions and Hoisin Sauce. To achieve such crispness, air is pumped into the duck to stretch and loosen the skin, then boiling water is repeatedly spread over the bird, which is then carefully dried. The dried skin is then coated with a mixture of syrup and soya sauce before roasting. Following this appetizer, the duck meat is sautéed with vegetables and the remainder of the duck makes a wonderful soup with the addition of Tien Tsai cabbage.

Main Dishes

83	北京填鴨	Peking Duck (Crisp Skin Appetizer, Duck Soup and Sautéed Duck Meat with Vegetable)	31.95
84	木須肉	MOO SHU PORK - Chinese Crepes with Shredded Pork and Cabbage	8.95
85	醬爆雞丁	Pan-Fried Diced Chicken and Cashews served with Soya and Hoisin Sauce	8.50
86	乾燒明蝦	Pan-Fried Shrimps in Sweet and Sour Sauce	11.95
87	豉椒蔥餅排骨	Sautéed Pork Chops with Sweet and Sour Sauce Flambé served in Sizzling Platter	8.95
88	豉椒豆豉雞	Sautéed Black Bean Chicken Flambé served in Sizzling Platter	8.95
89	豉椒西芹蝦	Sautéed Brooded Shrimps in Lemon Sauce Flambé served in Sizzling Platter	11.95

From OTHER FAR AWAY PLACES

Main Dishes

90	日本炸蝦	Tempura - Deep-Fried Jumbo Shrimps and Vegetables (Japan)	11.95
91	印度咖喱雞	Curry Chicken, Regular or Hot (India)	8.50
92	印度咖喱蝦	Curry Shrimps, Regular or Hot (India)	10.95
93	潮州蒸龍蝦	Steamed Fresh Lobster (Chia Chow)	16.95
94	什錦雞絲羹	Combination of Assorted Meat and Vegetables Stir-Fried with Pineapple (Taipei)	8.50
95	沙爹牛柳	Stir-Fried Beef Tenderloin in Spicy Hot Sauce (Singapore)	10.50

Desserts

96	糖醋豆漿	Candied Bean Paste (Peking) (for Two)	4.95
97	杏仁豆腐	Almond Pudding with Fruit Cocktail (Peking)	1.95
98	新鮮豆腐	Daily - Fresh Authentic Chinese Soya Pudding served with Canadian Maple Syrup	1.95
99	青茶冰沙	Green Tea Ice Cream (Japan)	1.95
100	紅豆餅	Sweet Red Bean Sundae (Hong Kong)	2.95
101	合時水果	Fresh Fruits in Season	1.95
102		Assorted Creamy New York Style Cheesecakes	2.75
103		Assorted Layer Cakes, Cafe au Lait, Cherry Amaretto, Black Walnut, Raspberry Nut Crumble etc.	2.75

Teas

104	青茶	Jasmine Green Tea, Japanese Green Tea (No Charge with Meal)	1.00
105	紅茶	Fichee Red Tea, Ba I Lay Red Tea, Oolong Red Tea (No Charge with Meal)	1.00

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Orient Express

CHEF'S SPECIAL

NEW APPETIZERS:

Curried Beef Pastries (4) - available only on weekends 'delightful flaky pastries with tasty curried beef filling'	2.95
Skewers of Malaysian Satay Beef Tenderloin 'Strips of choice beef tenderloin with a spicy flavour, but not hot'	4.50

NEW ENTREES:

Peking Style Spicy Crispy Duckling 'Served in the famous Peking Duck tradition with hand made pancakes and savoury sauce'	12.50
Twice Cooked Spicy Pork 'delicious pieces of pork in a very unique spicy sauce'	8.50
Spicy Shrimp Peking Style!	12.50
Crispy Vegetable Rolls - NEW! 'Assorted Chinese Vegetables & Bamboo Shoots in a crispy coating'	8.50
Chinese Stuffed Green Peppers 'exciting new recipe'	9.50
Peking Spicy Stir-fried Assorted Meats 'a very exciting marriage of Shrimp, Chicken, Pork and Fish'	9.50
Stir-fried Beef with Pickled Young Ginger & Pineapple 'sweet with pink baby ginger'	9.50
Sautéed slices of Chicken, Shrimp, Mushrooms and Asparagus	12.50
Peking Orange Beef	10.50
Seafood Szechuan Style (with hot peppers!)	12.50

Soups

21 酸辣湯	Sour and Peppery Soup with Shredded Meat, Vegetables and Bean Curd (for Two) (Szechuan)	4.95
22 榨菜肉片湯	Clear Soup with Shredded Pork and Pickled Vegetable (for Two)	4.95
23 七彩鴨羹	Shredded Duck Soup with Mushrooms and Bamboo Shoots (for Two) (Peking)	5.50
24 北菇海鮮湯	Seafood Soup and Mushrooms (for Two) (Peking)	5.50
25 什錦水餃湯	Diced Winter Melon with Assorted Meat Soup (for Two) (Peking)	5.50
26 竹笙雲吞湯	Wonton Soup (Canton)	2.50
27 西湖牛肉羹	Minced Beef and Egg White Soup (for Two) (Canton)	5.50
28 金牌碗仔翅	Shark's Fin Soup with Shredded Chicken (Canton)	6.95
29 雞絲燻雞羹	Shredded Chicken & Dried Scallop Soup (for Two) (Canton)	6.50
30 鮮肉豆腐湯	Shrimp Ball Clear Soup with Bean Curd (Taiwan)	2.95
31 鮑魚豆腐羹	Shredded Abalone, Chicken, Pork and Ham Soup (Shanghai) (for Two)	6.95

Pasta

32 蔥油餅	Green Onion Pancakes (Shanghai)	1.95
33 肉餡餅	Pan Fried Dumplings with Minced Pork Filling (Peking)	2.50
34 蔥油餅	Steamed Bread Rolls (Peking)	1.50
35 蔥油餅	Pan Fried Rice Vermicelli with Diced Shrimp and Shredded Meat, Spicy (Singapore)	7.50
36 肉餡餅	Braised Noodles with Crab Meat Sauce (Canton)	9.50
37 蔥油餅	Orient Express Fried Chinese Noodles (Canton)	9.50
38 蔥油餅	Orient Express Fried Rice (Young Chow)	5.95
39 蔥油餅	Orient Express Noodles in Soup (Young Chow)	9.50
40 白飯	Steamed Rice (No Charge with Meal)	1.00

*Price does not include Catering Sales Tax

From CANTON and HONG KONG

Main Dishes

41 豉汁牛柳	Sautéed Beef Tenderloin Flambe served in Sizzling Platter	10.95
42 廣東雞片	Sweet and Sour Sliced Chicken in Pineapple	8.50
43 廣東咕嚕肉	Sweet and Sour Pork in Pineapple	8.50
44 鴻運炸子雞	Deep-Fried Crispy Skin Chicken	9.95
45 生菜炒鴨絲	Stirred-Fried Minced Quail and Bamboo Shoots served with Fresh Lettuce Leaves	9.95
46 西芹炆雞絲	Pan-Fried Lemon Chicken	8.95
47 金華玉樹雞	Boneless Chicken Steamed with Ham & Vegetable	9.95
48 雀巢龍鳳球	Stir-Fried Sliced Chicken and Shrimps served in Deep-Fried Taro Basket	9.95
49 雀巢海皇	Stir-Fried Assorted Seafood served in Deep-Fried Taro Basket	10.95
50 百花釀北菇	Mushrooms Stuffed with Minced Shrimp	9.95
51 豉汁石斑塊	Deep-Fried Shred Gaupier in Crabmeat Sauce	8.95
52 五柳炸子雞	Deep-Fried Whole Pickled in Sweet & Sour Sauce	14.95
53 清蒸海上鮮	Steamed Whole Pickerel with Black Bean or with Ginger and Green Onion	13.95
54 豉汁炆老雞	Stir-Fried Live Lobster with Black Bean Sauce	16.95
55 燻鴨生蠔	Deep-Fried Oysters	8.95
56 明爐脆皮鴨	Crispy Barbecued Duckling	11.95
57 八珍公大鴨	Braised Duckling with Assorted Meat	11.95
58 嘉善香酥鴨	Crispy Duckling stuffed with Taro	11.95
59 百花釀豆腐	Sautéed Bean Curd stuffed with Minced Shrimps	7.50
60 豉汁炆雞球	Sautéed Shrimp in Black Bean Sauce served in Sizzling Platter	12.95
61 甜酸蝦球	Sweet and Sour Shrimp in Pineapple	11.95
62 乾煎地螺	Pan-Fried Shrimps in Shell with Garlic	13.95
63 脆皮炸子雞	Stir-Fried Shrimp and Cashew with Vegetables	9.50
64 雀巢雞球	Stir-Fried Mixed Vegetables served in Deep-Fried Taro Basket	6.95
65 豉汁炆雞球	Stir-Fried Shrimps with Fresh Snow Peapods	9.95
66 炒時蔬	Sautéed Seasonal Assorted Chinese Vegetable	4.95
67 雀巢炒時蔬	Stir-Fried Scallops served in Deep-Fried Taro Basket	11.95
68 雀巢炒時蔬	Shrimp Egg Foo Young	7.95
69 雀巢炒時蔬	Stir-Fried Fillet of Dover Sole	17.95
70 巧手炒時蔬	Stir-Fried Fish Rolls with Vegetable	17.95
71 喜燕入龍園	Shrimp Balls with Bird's Nest in Crab Meat Sauce	13.95
72 珊瑚生蠔	Pan-Fried Fresh Oysters in Crab Meat Sauce	9.95
73 雀巢雞柳	Stir-Fried Shred Chicken with Cantonese	8.95
74 豉汁牛柳	Stir-Fried Beef Tenderloin in Black Bean Sauce	10.50
75 清蒸海上鮮	Stir-Fried Beef Tenderloin with Fresh Green Pepper	8.50
76 炒時蔬	Stir-Fried Fillet of Gaupier with Fresh Vegetable	8.50
77 炒時蔬	Stir-Fried Bar-B-Q Pork with Fresh Beansprouts	6.50

From SZECHUAN

Main Dishes

78 官燒雞丁	Sautéed Diced Chicken in Chilled Bean Paste	8.95
79 官燒雞丁	Stir-Fried Diced Shrimp in Cloth Sauce	9.95
80 廚香豆腐	Sautéed Bean Curd in Chilled Minced Pork Sauce	6.95
81 魚香牛肉絲	Stir-Fried Shredded Beef Tenderloin in a Spicy Sauce	8.50
82 茄汁燻鴨	Sautéed Shrimps and Crispy Rice in Tomato Sauce	9.50

*Price does not include Catering Sales Tax

From PEKING

Peking Duck

It is one of the most sophisticated arts of Chinese cooking, usually prepared to serve from four to eight people. The most prized part is the crisp skin which is served with thin pancakes, green onions and Hoisin Sauce. To achieve such crispness, air is pumped into the duck to stretch and loosen the skin, then boiling water is repeatedly spread over the bird, which is then carefully dried. The dried skin is then coated with a mixture of syrup and soya sauce before roasting. Following this appetizer, the duck meat is sautéed with vegetables and the remainder of the duck makes a wonderful soup with the addition of Tien Tsin cabbage.

Main Dishes

83 北京填鴨	Peking Duck (Crisp Skin Appetizer, Duck Soup and Sautéed Duck Meat with Vegetable)	31.95
84 木須肉	MOO SHU PORK - Chinese Crepes with Shredded Pork and Cabbage	8.95
85 當爆雞丁	Pan-Fried Diced Chicken and Cashews served with Soya and Hoisin Sauce	8.50
86 乾燒明蝦	Pan-Fried Shrimps in Sweet and Sour Sauce	11.95
87 豉汁炆雞柳	Sautéed Pork Chops with Sweet and Sour Sauce Flambe served in Sizzling Platter	8.95
88 豉汁炆雞柳	Sautéed Black Bean Chicken Flambe served in Sizzling Platter	8.95
89 豉汁炆雞柳	Sautéed Breaded Shrimps in Lemon Sauce Flambe served in Sizzling Platter	11.95

From OTHER FAR AWAY PLACES

Main Dishes

90 日本炸大蝦	Tempura - Deep-Fried Jumbo Shrimps and Vegetables (Japan)	11.95
91 印度咖喱雞	Curry Chicken, Regular or Hot (India)	8.50
92 印度咖喱雞	Curry Shrimps, Regular or Hot (India)	10.95
93 潮州蒸龍蝦	Steamed Fresh Lobster (Chin Chow)	16.95
94 大蓉地雞柳	Combination of Assorted Meat and Vegetables Stir-Fried with Pineapple (Taiwan)	8.50
95 沙茶牛肉柳	Stir-Fried Beef Tenderloin in Spicy Hot Sauce (Singapore)	10.50

Desserts

96 糖漿香蕉	Candied Banana Fritters (Peking) (for Two)	4.95
97 杏仁豆腐	Almond Pudding with Fruit Cocktail (Peking)	1.95
98 新鮮豆腐	Daily Fresh Authentic Chinese Soya Pudding served with Canadian Maple Syrup	1.95
99 清涼冰片	Green Tea Ice Cream (Japan)	1.95
100 紅豆沙冰	Sweet Red Bean Sundae (Hong Kong)	2.95
101 合時水果	Fresh Fruits in Season	1.95
102	Assorted Creamy New York Style Cheesecakes	2.75
103	Assorted Layer Cakes, Cake au Lait, Cherry Amaretto, Black Walnut, Raspberry Nut Cream etc	2.75

Teas

104 烏龍	Jasmine Green Tea, Japanese Green Tea (No Charge with Meal)	1.00
105 紅茶	1 where Red Tea, But For Red Tea, Oolong Red Tea (No Charge with Meal)	1.00

*Price does not include Catering Sales Tax